1: Rosen E-5 (1901-1902) 1924 SK6 Choroti SK6

skinning or gutting, and are usually eaten with entrails, excrement and all. When the Choroti eat the entrails of larger animals, they do not first rinse them out, but are, at best, content with squeezing out the contents. Nordenskiöld has seen them eating intestinal contents as spinach together with the meat.[1] Fish is grilled, either by being laid on glowing embers, or tied between two sticks stuck into the ground by the fireplace.

As servers for food are used bowls of clay, wood, or calabash shell, or merely large, fresh leaves.

In foregoing chapters I have given the names of such plants, wild as well as cultivated, as are of importance in the food supply of the Choroti. Vegetables are eaten raw, boiled, roasted or dried. The Choroti, like other Chaco tribes, eat the fruits of the algaroba, and other similar fruits, in the following, rather original way. The raw fruits are put into a large wooden mortar (fig. 122), and there pounded up. The pulp is put into a calabash bowl, where it is stirred up with water, and the dish is then ready for eating. Those who are about to partake, squat down around the bowl, and each individual helps himself with his bare hand to the pulpy mass, which he puts into his mouth, chews and sucks, whereupon he spits his mouthful of mush back into the bowl. Another mouthful is taken, and in due course spat out, and so on. This is repeated by all the participants of the meal until all the sweet and nutritious components of the mess have been used up. What a bowl of »fruit cheese» is like, after half-a-dozen Indians have been eating and spitting for a while, the reader may possibly picture to himself, by the aid of his imagination.

Fig. 122. Mortar and pestle of hard wood, the latter consisting of palo santo. Choroti, Gran Chaco, Bolivia. 1/4. Rikom. 03. 3. 135 and 03. 3. 137.

In another work of mine I have said that the Choroti eat the *fruits*

[1] Nordenskiöld (18), p. 53.

[2] *Cf. Rosen*, II.

1: Rosen E-5 (1901-1902) 1924 SK6 Choroti SK6

114 of the chaguar (chahuar).[1] This statement, which is erroneous, is due to
262 the similarity of sound existing between chaguar[2] and chañar.[3] The *fruits* of the latter are eaten by the Indians, whilst of the former only the rootstock is edible.

251 By drying, the Choroti preserve vegetables against seasons of shortened food supply.

263 Personally I have not seen the Choroti use salt, but, nevertheless, they possess this condiment. Possibly they, like the Lengua, extract salt from the ash of a plant growing on the Chaco.[4] Salt-making from vegetable ash is known to many primitive peoples.[5]

264 Among the Choroti I never saw men and women eating together.

[462]
515
252 The preparing of food is, as a rule, the work of the women. The Choroti are not dainty about their food, and the uncleanliness which is a distinguishing trait in culinary matters among these Indians surpasses almost anything I have ever observed among other primitive peoples, with the exception of the Mataco Indians. Of the latter, however, my experience is limited to only a few families, and it may be unfair to judge the whole tribes from those.

271 Water, often muddy, ordinarily forms the drink of the Choroti. When in the dry season the Indians are on the move, or from some reason or other find themselves far away from any river, they sometimes suffer very badly from lack of water.

273 In the season for harvesting wild fruits, such as algaroba, tusca, and chañar, an intoxicating fruit beer is brewed. During the time of year that I visited the Choroti, there were no fruits of which any intoxicating beverage could be brewed; consequently I never had an opportunity of observing either the brewing of beer, or any drinking carousal. This led me to suppose that the art of brewing fermented liquor was unknown to the Choroti. Nowadays the Choroti have learnt from the Chiriguano also how to brew maize beer. Of the Choroti method of beer-brewing, Nordenskiöld has given the following description:

›When tusca beer is to be made, the fruit is first of all ground, and they water added, the whole being thereupon left in a dirty animal hide.

[1] von Rosen (3), p. 9.
[2] Bromelia serra.
[3] Gourliea decorticans.
[4] Hawtrey (1), p. 287.
[5] For one method of producing salt from plants, see von Rosen (4), p. 240.

2: Nordenskiöld E-5 (1908-1909)1919
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as graters. On the coast of Ecuador (J) they have found grating-boards (?) of baked clay with stones fastened in the clay[1]).

It is of great interest to see that in N.E. Bolivia we only find the most primitive form of manioc grating-boards.

b) Cooking utensils.

The Ashluslay and the Choroti cook their food in simple pots of baked clay. Of the tribes I have visited in my travels, the Chána and Tambopata-Guarayo Indians are the only ones that have no clay vessels. For the rest, very few S. American tribes have no cooking utensils of baked clay. They are the Botocudo and some other Gê's tribes, the tribes of Tierra del Fuego, and now also the Patagonians.

c) Wooden spits.

(See Chapter XIII).

d) Platter, etc.

The (1) Choroti and (2) Ashluslay eat off dishes of baked clay, or off calabash shells. The former, and probably also the latter, have wooden platters as well. The Ashluslay also have large wooden basins.

I have seen wooden bowl (Map 12) among the following tribes in addition to those named: (19) Aymara, (18) Quichua, (5) Chané (4) Chiriguano (6) Mataco, (22) Yuracáre, (23) Churápa and (80) among Indians on the Calilegua, Argentina.

They are also known from the (18) Quichua, Papallacta in Ecuador[2]) (10) Araucanians,[3]) (16) Guató[4]) (40) Araona[5]) (36) Ijca[6]) and the (68) Omagua (?)[7]).

[1]) Joyce, Pl. 6. fig. 2.
[2]) Uhle (1) Vol. 2. Pl. 17. fig. 18—19.
[3]) Latcham (1) p. 342.
[4]) Max Schmidt (3) p. 311.
[5]) Armentia p. 60.
[6]) Bolinder (4) p. 59.
[7]) M. f. V. L. (S. Am. 1350).

2: Nordenskiöld E-5 (1908-1909)1919
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Archaeological excavations have brought to light wooden bowles in the (D) Puna de Jujuy[1]) and on (A) the coast of Peru[2])

To judge from the distribution, the wooden bowl is a cultural element that the Chaco Indians received from the mountain civilization. The archaeological finds of wooden bowls in N. Argentina show that they were used there in pre-Columbian times.

Fig. 20. Wooden dish, Choroti. G. M. (W. 634) 1/6.

Fig. 21. Wooden bowl. Quichua-Mestizos. Calilegua, N. Argentina. R. M. (u. 24) 1/6

The shape of the little handles on the wooden dishes of the Choroti Indians are very similar to those on the bowls of the Quichua-Mestizos in N. Argentina (Figs 20. 21).

e) *Eating utensils.*

The (1) Choroti and (2) Ashluslay have spoons of wood (Map 13) and horn. As eating utensils they also use mussel-shells and calabashes.

Besides the above-named tribes, I have seen the following tribes in the course of my travels who used wooden

[1]) Lehmann-Nitsche (1), Pl. 5. E. 12.
[2]) Putnam, Pl. 26. fig. 6 and 7.